

# Dinner

(Sample Menu)

**Soup of the day** - today's home baked bread, flavoured butter **£10**

**Beef brisket & jalapeño croquettes** - applewood smoked Cheddar, jalapeño mayo **£10.50**

**Dartmoor Gin cured salmon** - candied beetroot, horseradish, cucumber **£11**

**Devon blue cheese mousse** - walnut biscotti, grape chutney **£10.50**

**Howell's chicken, bacon & leek terrine** - fig chutney, brioche **£10.50**

**Calamari** - pickled red chilli, lime & chilli oil **£11**

**Cauliflower pakora** - Asian slaw, mint yoghurt **£10.50**

~

**Devon pork** - tenderloin, pork belly, braised pork cheek, pancetta, pommes Anna, Jail Ale carrot **£23**

**West Country lamb rump** - boulangère, morrells, wild garlic, Wye Valley asparagus **£28**

**Cod loin** - braised chicory, apple, fennel sauce **£28**

**Dartmoor Farm Wilder sirloin steak** - onion rings, triple cooked chips, roasted tomato, field mushroom, Café de Paris butter **£32.50**

**Jail Ale battered Brixham fish & chips** - triple cooked chips, tartare sauce, crushed peas, pickled gherkins **£23.50**

**Howell's of Tavistock pork & leek sausages** - mash, cabbage, red onion marmalade, pork crumb **£22**

**Fish of the day** - purple potatoes, samphire, romanesco cauliflower, radish **£26.50**

**Beetroot gnocchi** - walnut & wild garlic pesto, wood mushrooms **£18.50**

**Roasted parsnip** - miso pumpkin purée, pickled pears, sage, hazelnuts **£18.50**

~

**Forest of Dartmoor gateaux** - cherry sorbet, dark chocolate soil, preserved cherry **£10.50**

**Cardamon panna cotta** - poached rhubarb, rhubarb sorbet, ginger **£12.50**

**Milk & honey iced parfait** - poached pear, lemon, caramel **£12.50**

**Sticky toffee pudding** - butterscotch sauce, local clotted cream **£10.50**

**Our favourite West Country cheeses** - fig chutney, pickled grapes, flavoured crackers **£13.50**



## TWO BRIDGES HOTEL

Dartmoor